



# WEDDINGS

13771 Waterfront Drive

Bokeelia, FL 33922

Tel: (239) 283-3999

Fax: (239) 283-7658

[www.tarponlodge.com](http://www.tarponlodge.com)

*Experience your once in a lifetime  
moment at the Tarpon Lodge.*

# Table of Contents

	Page
Who We Are	1
Gulf Celebration Menu	2
Sun Celebration Menu	4
Bar Pricing with Celebration Menus	6
Calculating a Wedding at Tarpon Lodge	8
Ceremony Options	9
Lodge Room Requirements, Grounds Fee Requirements & Payment Requirements	11
What You Can Expect From Us	12
Rehearsal Dinner Recommendations	13
Notes for You	14

# Who We Are

Tarpon Lodge and Restaurant represents the ideal blend of Old Florida charm and modern day sophistication. The historic lodge, built in 1926, offers the perfect atmosphere for your timeless day. Both you and your guests will feel at ease in our secluded “country waterfront” setting as your vows drift through the warm Gulf breeze.

With several acres of beautiful palm trees and manicured lawns on Pine Island Sound, our waterfront property can serve as the setting for your ceremony, cocktail hour and reception. The festivities can be coordinated to revolve around the sunset, allowing you to have the picturesque day of your dreams.

For the reception, you can customize your own menu or choose from one of the menu options detailed below. Following your cocktail hour, our chefs will prepare dinner for your guests. A plated or buffet dinner can be served on either the enclosed patio or in our dining room.

Whether you envision a celebration which is classic or chic, formal or festive, Tarpon Lodge will deliver more than just a beautiful backdrop for your wedding day. We will help make your event an experience to delight the entire wedding party. Relax while enjoying the panoramic waterfront views, historical ambiance and four star dining that will leave your guests breathless.



# Gulf Celebration Menu Sample Selection

**\$65.00 per person**

**(20% service charge and 6% sales tax not included)**

Included in the above price, your guests can enjoy:

- Three “display” hors d’oeuvres (from left hand column). Butler service hors d’oeuvres (otherwise known as tray service or passed hors d’oeuvres) are also available for an additional price.
- One salad option.
- One seafood option with style of preparation.
- One chicken option with style of preparation.
- One vegetable option.
- Two pasta, potato or rice options to pair with your seafood or chicken choices.

## Hors D’oeuvres Display

### Choice of Three

#### Crudités

An assortment of fresh vegetables served with ranch dip

#### Imported and Domestic Cheese with Seasonal Berries

A collection of aged and semi-soft cheese accompanied by fresh seasonal berries, flatbread and crostini

#### Tropical Fruit Salsa with Chips

#### Bruschetta

#### Antipasto

#### Hummus and Pita Chips

## Butler Service Hors D’oeuvres

### Price is per piece (passed or displayed)

Grilled Asparagus wrapped in Prosciutto\\  
Meatballs

Stuffed Mushrooms

**\$2.00 per piece for above**

Beef Wellington

Mini Crab Balls

Filet Mignon Tips

Lamb Lollipops

Mushroom Crab Imperial

Scallops wrapped with Bacon

Bronzed Gulf Shrimp

Shrimp Cocktail

Jerk Shrimp

**\$3.00 per piece for above**

## Salads

### Choice of One

Mixed Baby Field Greens Salad  
with Citrus Vinaigrette

Tomato, Onion and Cucumber Salad

Classic Caesar Salad

Tomato and Mozzarella Cheese Pyramid

# Gulf Celebration Menu continued

## Seafood Entrées

Choice of One

### Mahi Mahi, or Shrimp

Choice of One Style of Preparation Below

Caribbean Scampi  
Beurre Blanc  
Citrus Encrusted  
Key Lime Jerk, Blackened or Bronzed Seasoning  
Pan Seared with Tropical Fruit Salsa

## Chicken Entrées

Choice of One Style of Preparation Below

### Chicken Florentine

with spinach and Mornay sauce

### Chicken Marsala

with mushrooms and Marsala wine

### Chicken Piccata

with lemon, caper and white wine sauce

## Vegetables

Choice of One

Green Beans with Roasted Garlic  
Baby Carrots with Ginger or Dill  
Mixed Vegetables

## Pasta, Potato, or Rice

Choice of Two

### Pasta

-----  
Potatoes served traditional style or seasoned with:  
garlic and herb

**Roasted Red Bliss Potatoes**  
with rosemary, garlic and olive oil

### Chef's Smashed Potatoes

-----  
**Black Beans and Rice**

**Rice Pilaf**  
Slow baked with chicken broth, sautéed onion,  
carrots,  
celery, fresh herb and butter

# Sun Celebration Menu Sample Selection

**\$80.00 - \$100.00 per person**  
**(20% service charge and 6% sales tax not included)**

Included in the above price, your guests can enjoy:

- Three “display” hors d’oeuvres (from left hand column). Butler service hors d’oeuvres (otherwise known as tray service or passed hors d’oeuvres) are also available for an additional price.
- One salad option.
- One seafood option with style of preparation.
- One chicken option with style of preparation.
- One meat option.
- One vegetable option.
- Two pasta, potato or rice options to pair with your seafood, chicken or meat choices.

<p style="text-align: center;"><b>Hors D’oeuvres Displays</b>  <b>Choice of Three</b></p> <p style="text-align: center;"><b>Crudités</b>  An assortment of fresh vegetables served with ranch dip</p> <p style="text-align: center;"><b>Imported and Domestic Cheese with Seasonal Berries</b>  A collection of aged and semi-soft cheese accompanied by fresh seasonal berries, flatbread and crostini</p> <p style="text-align: center;"><b>Fried Plantains with Tropical Fruit Salsa</b></p> <p style="text-align: center;"><b>Bronzed Shrimp</b></p> <p style="text-align: center;"><b>Bruschetta</b></p> <p style="text-align: center;"><b>Antipasto</b></p> <p style="text-align: center;"><b>Blackened Fish Bites</b></p>	<p style="text-align: center;"><b>Butler Service Hors D’oeuvres</b>  <b>Price is per piece (passed or displayed)</b></p> <p style="text-align: center;">Grilled Asparagus wrapped in Prosciutto  Meatballs  Stuffed Mushrooms  <b>\$2.00 per piece for above</b></p> <p style="text-align: center;">Beef Wellington  Mini Crab Balls  Filet Mignon Tips  Lamb Lollipops  Mushroom Crab Imperial  Scallops wrapped with Bacon  Bronzed Gulf Shrimp  Shrimp Cocktail  Jerk Shrimp  <b>\$3.00 per piece for above</b></p>
<p style="text-align: center;"><b>Salads</b>  <b>Choice of One</b></p> <p style="text-align: center;">Classic Caesar Salad  Greek Salad  Mediterranean Salad  Mixed Baby Field Greens Salad  with Citrus Vinaigrette</p> <p style="text-align: center;">Tomato and Mozzarella Cheese Pyramid  Tomato, Onion and Cucumber Salad</p>	<p style="text-align: center;"><b>Seafood Entrées</b>  <b>Choice of One</b>  <b>Seasonal &amp; Local Fish or Shrimp</b></p> <p style="text-align: center;"><b>Choice of One Style of Preparation Below</b></p> <p style="text-align: center;">Caribbean Scampi  Beurre Blanc  Citrus Encrusted or Coconut Encrusted  Key Lime Jerk, Blackened or Bronzed Seasoning  Pan Seared With Mango Salsa or Tropical Fruit Salsa</p>

# Sun Celebration Menu continued

<p><b>Chicken Entrées</b> Choice of One Style of Preparation Below</p> <p><b>Caribbean Curry Chicken</b> with southern Indian spices</p> <p><b>Chicken Florentine</b> with spinach and Mornay sauce</p> <p><b>Chicken Louisiana</b> with artichoke hearts, roasted red peppers, onions and white wine sauce</p> <p><b>Chicken Marsala</b> with mushrooms and Marsala wine</p> <p><b>Chicken Parmigiana</b> with Mozzarella cheese and red sauce</p> <p><b>Chicken Piccata</b> with lemon, caper and white wine sauce</p> <p><b>Chicken Saltimbocca</b> with spinach, prosciutto ham and Provolone cheese</p> <p><b>Chicken Tuscany</b> with Gorgonzola cheese, fresh basil and roasted red pepper with sage supreme sauce</p>	<p><b>Meat Entrées</b></p> <p><b>Carving Station</b></p> <p>Choice of One</p> <p><b>Filet Mignon - \$100</b></p> <p><b>Prime Rib - \$95</b> served with Natural au Jus and Horseradish Cream Sauce</p> <p><b>Short Ribs - \$90</b></p> <p><b>Chef's Carved Honey Mustard Pork Loin - \$85</b></p> <p><b>Jerk Pork Loin with Mango Chutney - \$85</b></p> <p><b>Chef's Carved Turkey Breast - \$80</b></p> <p><b>Country Style Ham - \$80</b></p>
<p><b>Vegetables</b> Choice of One</p> <p>Grilled Asparagus Green Beans Almondine Green Beans with Roasted Garlic Baby Carrots with Ginger or Dill Spinach &amp; Forest Mushrooms Spaghetti Squash with Ginger Mixed Vegetables</p>	<p><b>Pasta, Potato, or Rice</b> Choice of Two</p> <p>Pasta</p> <hr/> <p><b>Potatoes served traditional style or seasoned with any of the following:</b> garlic and herb, bacon and chive, Gorgonzola cheese, Parmesan cheese, caramelized onion or wasabi and ginger</p> <p><b>Potatoes au Gratin</b></p> <p><b>Roasted Red Bliss Potatoes</b> with rosemary, garlic and olive oil</p> <p><b>Chef's Smashed Potatoes</b></p> <hr/> <p><b>Black Beans and Rice</b></p> <p><b>Rice Pilaf</b> Slow baked with chicken broth, sautéed onion, carrots, celery, fresh herb and butter</p> <p><b>Wild Mushroom Risotto</b></p>

# Bar Pricing with Celebration Menus

The charts below were created for several reasons. We want to make it simple for you to plan your wedding, we don't believe in hidden costs and it's easier to budget your costs when you know the price per person at your reception venue.

<b>2 Hour Bar Pricing with Gulf Menu</b>			
	<b>Price/Person</b>	<b>Price/Person</b>	<b>Price/Person</b>
<b>FOOD</b>	\$65.00	\$65.00	\$65.00
<b>HOST BAR Wine &amp; Beer (2 hours)</b>	\$25.00	-	-
<b>HOST BAR Premium (2 hours)</b>	-	\$35.00	-
<b>HOST BAR Top Shelf (2 hours)</b>	-	-	\$40.00
	<b>Wine &amp; Beer Price/Person with Food</b>	<b>Premium Price/Person with Food</b>	<b>Top Shelf Price/Person with Food</b>
<b>FOOD &amp; BAR</b>	\$90.00	\$100.00	\$105.00
<b>20% Service Charge (applied to Price/Person)</b>	\$18.00	\$20.00	\$21.00
<b>6% Sales Tax (applied to Price/Person &amp; Service Charge)</b>	\$5.40	\$6.00	\$6.30
<b>GRAND TOTAL (with Service Charge &amp; Tax)</b>	\$113.40	\$126	\$132.3



## 4 Hour Bar Pricing with Sun Menu

	Price/Person	Price/Person
<b>FOOD</b>	\$80.00 (Min)	\$100.00 (Max)
HOST BAR Wine & Beer (4 hours)	-	\$40.00
HOST BAR Premium (4 hours)	-	\$55.00
HOST BAR Top Shelf (4 hours)	-	\$70.00
	<b>Minimum/Person</b>	<b>Maximum/Person</b>
<b>FOOD &amp; BAR</b>	\$104.50	\$140.00
<b>20% Service Charge</b> (applied to Price/Person)	\$24.00	\$34.00
<b>6% Sales Tax</b> (applied to Price/Person & Service Charge)	\$7.20	\$10.20
<b>GRAND TOTAL</b> (with Service Charge & Tax)	\$151.20	\$214.20

## 4 Hour Bar Pricing with Gulf Menu

	Price/Person	Price/Person	Price/Person
<b>FOOD</b>	\$65.00	\$65.00	\$65.00
HOST BAR Wine & Beer (4 hours)	\$40.00	-	-
HOST BAR Premium (4 hours)	-	\$55.00	-
HOST BAR Top Shelf (4 hours)	-	-	\$70.00
	<b>Wine &amp; Beer Price/Person with Food</b>	<b>Premium Price/Person with Food</b>	<b>Top Shelf Price/Person with Food</b>
<b>FOOD &amp; BAR</b>	\$105.00	\$120.00	\$135.00
<b>20% Service Charge</b> (applied to Price/Person)	\$21.00	\$24.00	\$27.00
<b>6% Sales Tax</b> (applied to Price/Person & Service Charge)	\$6.30	\$7.20	\$8.10
<b>GRAND TOTAL</b> (with Service Charge & Tax)	\$132.30	\$151.20	\$170.10

\*The minimum price per person is \$113.40 (This includes selection from our Gulf Menu, 2 hours of beer and wine, and taxes and service charges).

# Calculating a Wedding at Tarpon Lodge

Use the charts above to calculate the reception total for a wedding with us:

$$\underline{\hspace{2cm}} \times \underline{\hspace{2cm}} + \underline{\hspace{2cm}} =$$

Price/Person      X      # of guests      +      Grounds Fee Requirement      =      Total \*without  
chair or additional rentals\*  
(with 6% sales tax)

# Ceremony Options

Where

What it may look like

On the dock



Where

What it may look like

In the gazebo  
on the lawn



On the lawn  
overlooking the water



**Under three beautiful  
palm trees by the water**



An offsite location of your choice

## Lodge Room Requirements

We want to be sure your guests receive the best service on your wedding day. In the event of a larger wedding or if you'd like to have a DJ or live musician, we will close Tarpon Lodge to the public. If the lodge is closed, we have a 1 night minimum per room booking requirement in the off season and a 2 night minimum per room booking requirement in season and holiday weekends.

### To close Tarpon Lodge to the public:

**From June thru January** – All **8** rooms (1 night stay minimum) in the historic lodge must be rented or paid for by the wedding party.

**From February thru May (and holiday weekends throughout the entire year)** – All **22** units on the property (2 night stay minimum) must be rented.

## Grounds Fee Requirements

If Tarpon Lodge is closed to the public the evening of your wedding, the following grounds fee requirements (6% sales tax not included) will also apply:

85 people (or more)	With Celebration Menu & Bar Package	\$1000.00
75-84 people	With Celebration Menu & Bar Package	\$1500.00
55-74 people	With Celebration Menu & Bar Package	\$2500.00
50-54 people	With Celebration Menu & Bar Package	\$4000.00
Under 49 people	With Celebration Menu & Bar Package	\$5000.00
Under 40 people	With Celebration Menu & Bar Package	\$7500.00

## Payment Requirements

- To secure the date of your wedding, we require a \$1,000 Non-Refundable Deposit.
- Two months prior to your wedding, we require that you pay **50% of the remaining balance**.
- One week prior to your wedding, we require that you **pay the remaining balance in full**. The Non-Refundable Deposit will be deducted from this payment.
- Included in the total balance will be your food costs, alcohol costs, grounds fee, service charge, additional rentals (if any) and all taxes required by law.
- The total balance does not include lodging

## What You Can Expect From Us

- The ultimate destination wedding location (even if you live close by).
- Our Historic Lodge, Island House, Cottage and Boathouse can accommodate your guests on-site, but if you have overflow guests interested in lodging locally the night of your wedding, we will be happy to provide a list of alternate lodging options on Pine Island.
- We can accept weddings for up to 135 people.
- We are the perfect honeymoon spot.
- We are available to help you with all aspects of your wedding including:
  - ❖ Coordination of additional activities for your guests during their stay including boat ferries, fishing trips, kayaking, art gallery outings, golf, tennis, nature trails or bird watching.
  - ❖ Officiate recommendations.
  - ❖ Photographer recommendations.
  - ❖ DJ or live music recommendations.
  - ❖ Florist recommendations.
  - ❖ Decoration recommendations.
  - ❖ Cake recommendations.
  - ❖ Chair rental for your ceremony.
  - ❖ Tent rental for your cocktail reception.

# Rehearsal Dinner Recommendations

## Our Sister Property – Cabbage Key

Our sister property, Cabbage Key, offers the ideal spot for your luau themed rehearsal dinner. Your guests can be ferried from the docks at Tarpon Lodge to the serene island of Cabbage Key – an island with no cars or paved roads, just winding nature trails, picturesque views and relaxation.



## Tarpon Lodge

Perhaps you prefer that your closest circle of family and friends enjoy each other's company on the property the entire weekend. Ask us about our rehearsal dinner options and start your wedding festivities right here at Tarpon Lodge.







